

Genesis Shiraz 2002

Michelangelo International Wine Awards 2003 - Silver

Deep red colour. Spice and ripe intense mulberry fruit aromas, and hints of bracken, liquorice and coconut. Soft, ripe fruit on the palate with ripe fine tannins, excellent structure and a long plummy finish, richly concentrated which will soften with maturation.

Good choice of wine to compliment rack of Karoo lamb, served with oyster mushrooms, topped with green bean, potato and herb mash.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.4 g/l pH : 3.54 ta : 5.83 g/l

type : Red **style :** Dry **body :** Soft **taste :** Fruity **wooded**

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Veritas 2005 - Silver

ageing : A tightly structured, concentrated wine reflecting excellent vintage. Should develop further character with 5-10 years of bottle maturation.

in the vineyard : Conditions during initial flowering and fruit set were sunny and dry. The combination of wind and drought led to smaller berries, which is ideal for a good grape flavour concentration. The summer was characterized by a few sudden heat waves and high average temperatures, but vineyards were blessed with afternoon cooling sea breezes from the Atlantic Ocean and vines remained healthy and active until the end of the season. Shiraz this year had expressive fruit and wonderful ripe tannins.

about the harvest: The grapes were monitored regularly and picked at optimal ripeness.

in the cellar : Single vineyard wine. Fermentation in both static red fermenters and stainless steel open fermenters. Roughly 5% went to barrel to finish last 1-2 balling of primary fermentation and a further 35% underwent MLF in barrel. The balance stayed on skins for 4 weeks for additional softness and complexity.

Oak maturation : 18 Months in 80% French 300L barrels and 20% 300L American of which half was new. This was followed by an egg fining and a coarse â€œrockcatcherâ€ filtration.

